



RABBIT'S PAW

Size: 5 gal

Efficiency: 80.0%

Attenuation: 82.8%

Original Gravity: 1.040

Terminal Gravity: 1.007

Color: 10.69 SRM

Alcohol: 4.37%

Bitterness: 7.9

INGREDIENTS:

3.8 lb (51.3%) Pilsen Malt - added during mash

1.9 lb (25.6%) Red Wheat Malt - added during mash

0.7 lb (9.6%) Caracrytal« Wheat Malt - added during mash

0.5 lb (7.1%) Acidulated Malt - added during mash

0.25 lb (3.2%) 2-Row Carapils« Malt - added during mash

0.25 lb (3.2%) Rice Hulls - added during mash

0.09 oz (11.1%) Apollo (17.0%) - added during boil, boiled 60.0ám

0.75 oz (88.9%) Hull Melon (4.5%) - steeped after boil

1.0 lb Paw paw puree - added dry to secondary fermenter

Notes:

Bring wort to boil for 5 minutes and then cool to 109 degrees. Pitch lacto delbruckeii into kettle and maintain temp of 109-115 until wort pH drops to 3.45. This could take up to 24-36 hours. Once desired pH is reached bring wort

to boil and perform 60 minute boil. Proceed normal brewing and fermentation procedures after that.

Need help? Email recipes@madtreebrewing.com

